

NEW WORLD HOME COOKING MENU FALL 2017

APPS & SHARE PLATES

VEGETABLE

BLACKENED STRINGBEANS with Creole mustard remoulade *6 <GF/VG> 7 personal /12 social

BRUSSELS SPROUT CHIPS <GF> w/Romano <V> or nutritional yeast <VG> 6

SICILIAN STYLE EGGPLANT BALLS baked with four cheeses, red sauce <V> 10

BUTTERNUT SQUASH HUMMUS fire grilled flat bread, olives, pepitas, pumpkinseed oil <VG> 8

PROVENCAL BEET ROAST with roasted garlic and local R&G chevre <GF/V, AVAILABLE VG> 8

SEAFOOD

DAILY OYSTERS chipotle cocktail, sherry mignonette MP

CLAMS "CASINO" smoked bacon, lemon-bell pepper-garlic butter <GF> 10

SAIGON STREET STYLE FRIED CALAMARI <GF> 14

Rhode Island squid, rice flour dusted, cucumber noodles, tamarind-peanut sauce, sambal

RIC'S ORIGINAL PURPLE HAZE SHRIMP <GF> 12

psychedelic gastronomy with habaneros, pineapple, ginger, red cabbage,*9

MEAT

NOT QUITE TANDOORI CHICKEN SKEWERS green yogurt chutney, tomato mint salad <GF> 9

BOURBON BRAISED LOVER'S LEAP FARM PORK BELLY <GF> 12

roasted garlic caramel, tingly peanuts, shaved greens

WOODSTOCK MEATS BEEF MARROW BONES, toast, chow chow, tomato jam <Available GF> 12

Do the **MARROW BONE LUGE**, add a shot of Tequila to "luge" the bones

NWHC CHICKEN WINGS-OR-SEITAN NUGGETS 9

LATIN STYLE "DOBE" w/pique sauce <GF/VG> **DIRTY BLONDE BBQ** w/pineapple *8.5 <GF/V>

JAMAICAN JERK *4, *7 or *10 <VG/GF> **KOREAN BBQ** w/ kim chi *7 <VG>

MEANHOUSE RED BBQ w/pineapple *4 <VG> **CHIMICHURRI** w/ tomatoes *2 <VG>

SALAD <ALL SALADS EXCEPT CAESAR ARE GF and AVAILABLE VG ASK>

FALL WATERCRESS SALAD pears, raw beets, toasted quinoa, nuts, seeds, 1 citrus vinaigrette, 12

SEXY CAESAR romaine hearts, classic egg-anchovy dressing, CAGE croutons, Parma 8/11

HUD-VAL-SAL young greens, apples, bleu, smoked walnuts, grilled red onion, cider vin 8/11

VIETNAMESE raw veggies, cabbage, herbs, peanuts, sprouts, tamarind-peanut dressing 8/11

SIMPLE SALAD choose bleu cheese, vegan bleu, balsamic or classic *vinaigrette Maison* 6/9

SALAD TOPPERS, GRILLED or BLACKENED Chicken or Tofu 6 • Salmon, Gulf Shrimp 9

SANDOS Our Sandwichs are a MEAL. On a soft bun, grilled flatbread or bunless. GF BUN \$1

Plated with lettuce, tomato, pickle, choice of side or a little salad

NWHC CLASSIC LOCAL BEEF BURGER Highland Hollow Farm, Schoharie, NY 16

BURGER DELUXE NY cheddar, peppered bacon, grilled red onion, chipotle aioli 18

GRILLED or BLACKENED SALMON or CHICKEN w/ Creole remoulade 16

CUBAN SLOPPY JOE Ropa Vieja, mustard-mayo, pickles, Swiss 17

MEANHOUSE BBQ CHICKEN ~or~ TEMPEH SANDWICH <VG> curry slaw, flatbread 15

VEGGIE BURGER sweet potato-smoked chick pea based <VG> 15

VEGGIE BURGER DELUXE vegan bleu, grilled red onions, banana ketchup <VG> 17

Add-ons \$1: cheddar, Swiss, bleu, vegan bleu, bacon, grilled red onions, any sauce

SIDES 6 <ALL GF, ALL VG EXCEPT Creamy Mashers>

HOUSE FRIES

ISLAND YAMS w/ coconut oil and citrus

CREAMY MASHERS

BRAISED GREENS w/ olive oil and onions

BROWN RICE + BLACK BEANS

BALSAMIC BRUSSELS SPROUTS

The Ric-ter Scale

I rate our recipes' heat levels to help you order without fear. Some dishes we'll gladly adjust, some we would rather not.
0-3 Simply and brightly seasoned • 4-6 Assertively spiced, not too hot • 7-8 Authentically and honorably spicy
9-10 for Aficionados and thrill seekers only *Dishes ordered 9 or higher cannot be returned.*

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BIG DINNER

NEW WORLD CLASSIC JAMAICAN JERK CHICKEN DINNER 22

Coleman organic half bird, brined, slowly cooked, finished on the grill, plated with pineapple rice, island yams, greens, plantain - choose *4, *7 or *10

12 SECOND SEARED TUNA, WRAP YOUR OWN <GF> 23

sesame crust, yuzu ponzu, wasabi kewpie, lettuce wraps, brown rice, Japanese pickles

MUMBAI FISH AND CHIPS <GF> 21

sustainable Alaskan cod yogurt marinated, cornflour fried, chat masala fries, curry slaw, lime pickle tartar sauce *3

THAI BBQ TRUE NORTH SALMON <GF> 26 or THAI BBQ PORTABELLOS > 19

sustainable Maine salmon, peanut slaw, brown rice, braised greens, lemongrass-garlic vinaigrette *3

RIC'S BEST ROPA VIEJA <GF> 24

slow+low sofrito-laced Cuban style pot roast, black beans, rice, yams, plantain

BACON WRAPPED, MAPLE GLAZED, SMOKED GOUDA STUFFED MEATLOAF 23 /18

creamy mashers, roasted Brussels sprouts, bourbon-bacon gravy

RED WINE MARINATED HANGER STEAK <GF> 25

Naturesource pastured beef, shiitake sauce, watercress-horseradish mashers, roasted veggies

TRINI BANANA CURRY <GF> w/CHICKEN 20 • w/SHRIMP 23 • w/TOFU <VG> 20

fall veg, green beans, brown rice, mango pepperpot on the side *5

BLUE CORN CRUSTED SEITAN CUTLETS <VG> 23

with tomatillo salsa, black beans, brown rice, yams, greens *3

BIG NEW WORLD VEG PLATE <VG/GF> 17 w/CHIMICHURRI GRILLED TOFU 20

brown rice, black beans, island yams, plantain, Brussels sprouts, greens

THAI ITALIAN LOVE.....TWISTED PASTA BOLOGNESE 22/17

Panang curry tomato-coconut cream, local ground beef, big fat noodles *5

"NO CRASH" WHOLE GRAIN RISOTTO <GF/V> 22/17

mixed mushrooms, peas, Parma, truffle essence

ZUCCHINI "SPAGHETTI" WITH SALMON PUTTANESCA <GF/available VG> 21

tomato, garlic, anchovies, capers, olives, parsley, olive oil

THE DIVINE TRINITY OF PASTA 17 w/EGGPLANT BALLS <V> 21 • w/SHRIMP 23

PARADISO Penne with simple tomato, garlic, basil sauce

PURGATORIO, add a little fresh hot pepper, onion, home grown oregano *5

INFERNO fresh tomato, habanero, scallion, pineapple, thyme *9

We Want Clean Food

Since 1993 we have been pioneers in the local food movement. We literally buy TONS of local product annually. Our seafood is sustainable as recommended by Monterey Bay Seafood Watch. Our chicken is Coleman organic. We buy local beef from Highland Hollow and pork from Lover's Leap. We fry in NON GMO Sunflower oil. Our Chefs think our pantry is pretty cool too!